

Barbecued **CHICKEN**

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New York State College of Agriculture

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CHARCOAL-BARBECUED BROILERS

Broilers barbecued over charcoal make good picnic food for the family or for several hundred persons. Broilers are always delicious and nutritious. Follow directions in this bulletin for a successful barbecue.

Fireplace

A barbecue for a small group of persons can be prepared over an indoor or door fireplace. You can use an outdoor fireplace in a public park, or you can build your own of stone, cinder blocks or bricks (figures 1 to 3).

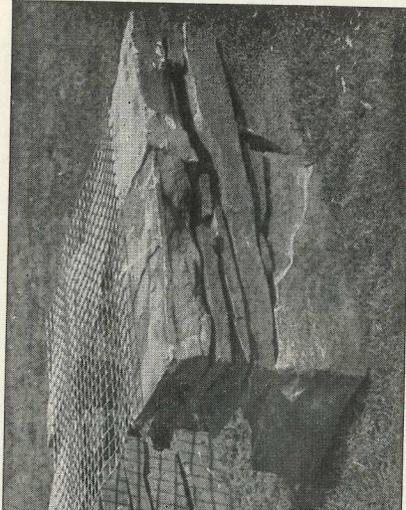


Figure 1. A stone fireplace is easy to build.

Figure 2. A cinder-block fireplace can be built quickly.

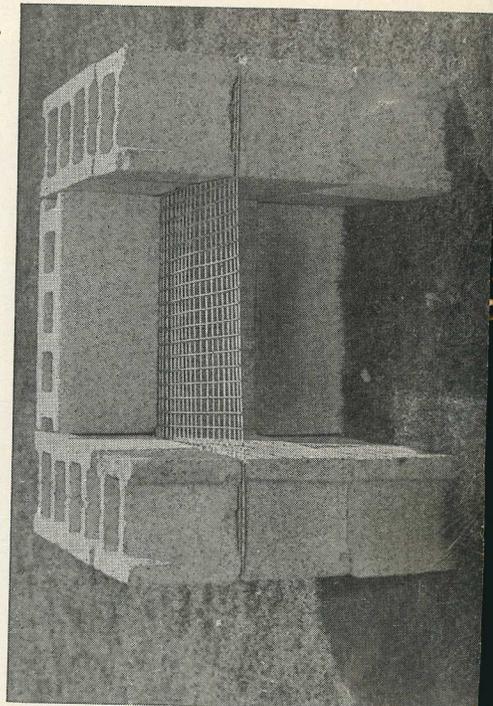


Figure 3. This quickly laid brick fireplace could be made permanent if the bricks were joined by mortar.

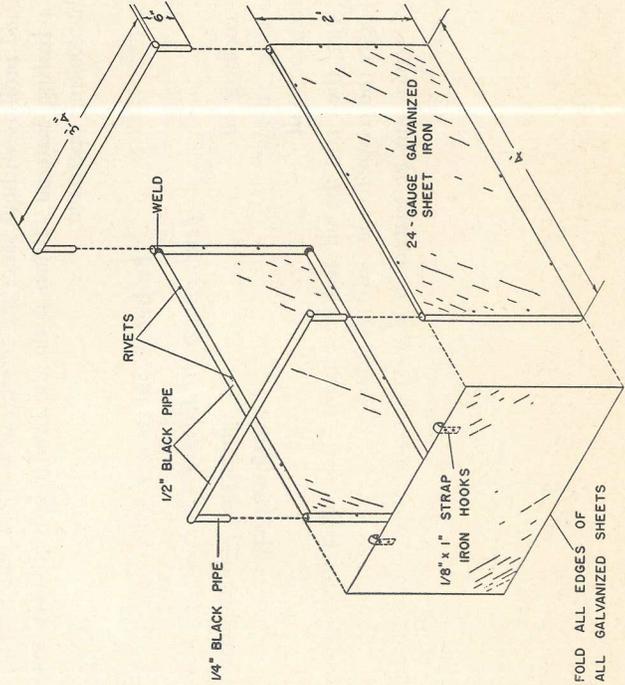
A pit is needed to prepare a barbecue for a large group of people. Cinder blocks (page 2) are excellent for a permanent pit. Heat damages concrete blocks. Collapsible metal pits (figure 4) are entirely satisfactory and can be moved to different locations.

The Fire

To cook broilers, you need a hot, non-flaming fire. Charcoal briquettes are excellent fuel because they burn for more than an hour. Charcoal is also satisfactory for barbecuing chicken.

For large barbecues, contact your County Agricultural Agent for information on starting the fire. Use about one-half pound of charcoal briquettes per broiler half. For a small barbecue, use dry kindling or a special starting fluid to ignite

Figure 4. Collapsible metal pits are easy to put together and occupy little space when stored. The diagram shown is one section of the pit and holds two racks or about 50 halved broilers. Such pits are helpful when barbecuing is done often and on a large scale.



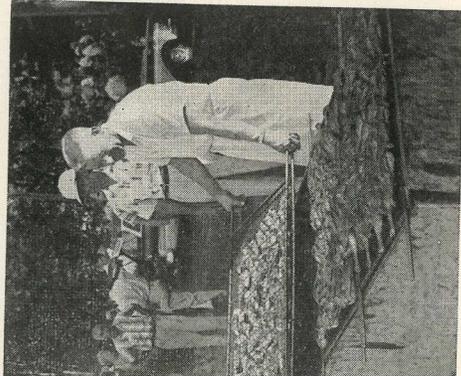
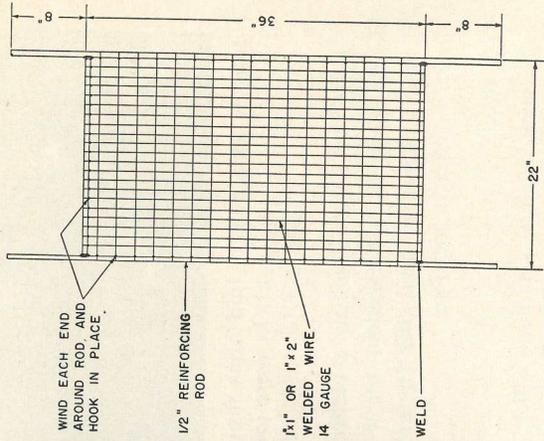


Figure 5. Turning racks save time and labor when barbecuing large numbers of birds. Construction details are given here.



To Barbecue Broilers

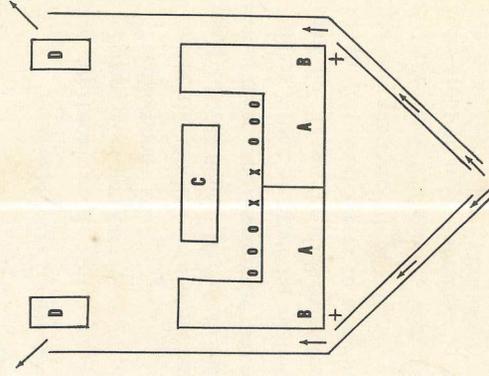
Halved broilers are available at any meat market. The ideal size for a broiler half is about one pound. Each half serves one adult or two children.

Place the broiler halves over the fire after the flame is gone. Turn the halves every five to ten minutes, depending on the heat from the fire. Use turners (figure 5) or a long handled fork. The chicken should be basted with a fiber brush at each turning. The basting should be light at first and heavy near the end of the cooking period.

Cooking time is about one hour, depending on the amount of heat and on the size of the broiler. Test the chicken to see whether it is done by pulling the wing away from the body. If the meat in this area splits easily and there is no red color in the joint, the chicken is done.

Figure 6. A suggested arrangement for serving a large group.

Use rope and posts to mark off the serving area. Each server at tables A places one portion of the meal on the plate and passes it along until the plate is filled. Filled plates are then placed on tables B. The people to be served form two lines and follow the arrows, picking up their filled plates at table B and the beverage at table D. Dessert can be served from table D or at tables B. This arrangement will allow as many as 1000 people to be served in a short time.



- A. Serving tables
- B. Tables for filled plates
- C. Supply table
- D. Serving table for beverage
- O. People serving food other than chicken
- X. People serving chicken
- + . Ticket takers

Use approximately one pound of briquettes per broiler half small barbecues because of excessive heat loss. Spread the briquettes evenly in fireplace or pit.

Barbecue Sauce

Barbecued broilers without sauce are like bread without butter. The barbecue is a basting material. Brush it on the broiler halves every few minutes during the cooking operation.

Barbecue Sauce

(enough for 10 halves)

- 1 cup cooking oil
- 1 pint cider vinegar
- 1 tablespoon salt
- 1 tablespoon poultry seasoning
- 1 teaspoon pepper
- 1 egg

the egg, then add the oil and beat again. Add other ingredients and stir. You may vary the recipe to suit individual tastes.

Barbecue sauce can be placed in a glass jar and stored in a cool place for several weeks.

HOME-STYLE BARBECUED CHICKEN

Home-Broiled Barbecued Broilers

You can prepare delicious barbecued broilers any day of the year right under the broiler unit in your range.

Barbecue Sauce

(enough for five broiler halves)

- ½ cup cooking oil
- 1 cup cider vinegar
- 2 tablespoons salt
- 1½ teaspoons poultry seasoning
- ¼ teaspoon white pepper
- 1 egg

Dip the broiler halves in the basting sauce and place them on a rack in the broiling pan so the surface of the chicken is from four to five inches below the broiling unit. Turn the halves about every ten minutes and baste them each time. It takes 30 to 40 minutes for the broilers to cook. The exact time depends on the size of the chicken. Test by pulling wing as described on page 5.

Oven-Barbecued Chicken¹

Either large or small fryers or broilers are suitable for oven barbecuing. Chicken may be halved or quartered.

Barbecue Sauce

(enough for six broiler halves or two three-pound fryers)

- ¾ cup cooking oil
- 2 cups cider vinegar
- 2 tablespoons salt
- 1 tablespoon poultry seasoning
- ½ teaspoon white pepper
- 1 egg

Place the chicken in a bowl and pour heated barbecue sauce over it. Let it stand for one hour. If the chicken is not covered by the sauce, turn the pieces two or three times during the marinating.

Heat butter or other fat in a heavy frying pan until it is bubbling but not smoking. Drain the chicken pieces and brown them lightly in the butter. Transfer the browned pieces to a baking pan and continue cooking in an oven that has been preheated to 325°F.

Baste every five minutes with the barbecue sauce, turning the pieces each time. Bake from 30 to 40 minutes.

¹Recipe from Mrs. H. S. Gabriel, Cornell University

Table 1. Suggested Foods and Quantities to Serve with Barbecued Broilers

Suggested Food	Number of Persons					Remarks
	5	10	25	50	100	
Tossed green salad	1 qt.	2 qts.	5 qts.	10 qts.	20 qts.	40 qts.
Crabberry sauce	1 pt.	1 qt.	2 qts.	3 qts.	6 qts.	12 qts.
Scalloped potatoes	½ qt.	1 qt.	1½ qts.	3½ qts.	7½ qts.	15 qts.
Sliced tomatoes	1 lb.	2 lbs.	5 lbs.	10 lbs.	20 lbs.	40 lbs.
Mixed sweet pickles	8	15	38	75	150	300
Sweet corn (cans)	1 lb.	1 pt.	1 qt.	2 qts.	1 gal.	2 gals.
Rolls	5	10	25	50	100	200
Butter	½ lb.	1 lb.	2 lbs.	4 lbs.	8 lbs.	16 lbs.
Coffee	½ lb.	1 lb.	2 lbs.	4 lbs.	8 lbs.	16 lbs.
Coffee cream	½ qt.	1 qt.	2 qts.	4 qts.	8 qts.	16 qts.
Sugar	½ lb.	1 lb.	2 lbs.	4 lbs.	8 lbs.	16 lbs.
Milk	at least ½ pt.	per person	if milk only is served.			
Ice Cream	one cup	per person.				
Chicken	one half	per adult	— one quarter	for small children.		

Based on broilers weighing about 2½ lbs., ready to cook

Table 2. Ingredients Needed for Barbecue Sauce

Ingredients	Number of Persons					Remarks
	5	10	25	50	100	
Cooking oil	½ pt.	1 pt.	2 qts.	4 qts.	8 qts.	16 qts.
Cider vinegar	½ pt.	1 pt.	2 qts.	4 qts.	8 qts.	16 qts.
Salt	5 eps.	10 eps.	25 eps.	50 eps.	100 eps.	200 eps.
Pepper	1½ eps.	3 eps.	7 eps.	14 eps.	28 eps.	56 eps.
Poultry seasoning	1½ eps.	3 eps.	7 eps.	14 eps.	28 eps.	56 eps.
Eggs	1	2	5	10	20	40

Any cooking oil

Eggs should be well beaten

